



LA SPINETTA

"making wines with passion"

Barbera Gallina, spicy and peppery, black cherry, dense and intriguing...

Denomination:

Vintage:
Grape variety:
Alcohol content:
Received awards:
Average production:
Average yield per ha:
First vintage:

Barbera d'Alba DOC
2006
100% Barbera
14.5% by vol.
91 pts Wine Spectator
10,000 bottles (3% of entire wine production)
2,500 bottles
1996

Vineyard:

Name/location:
Type of soil:
Average age of vines:
Average altitude:
Vineyard size:
Special characteristics:

Gallina, Neive
calcareous
30 years
270 m
4 hectare (9 acres)
south exposure, located in the center of our Barbaresco Gallina vineyard

Wine making process:

Time of harvest:
Cellar:
Fermentation:

end of September / beginning of October
LA SPINETTA Campè, Grinzane Cavour
alcoholic fermentation for 6-7 days in rotofermenters at controlled temperature, malolactic fermentation in French oak

Aging:

entirely in new, medium toasted French oak for 16-18 months

Bottling:

transfer to stainless steel vats for 6 months before bottling, aging in bottles for another 3 months

Specialties:

no filtration and clarifying

Release:

26 months after harvest

Wine description:

Color:
Bouquet:

solid ruby red
concentrated, scents of ripe red fruit and peppery black cherry and chocolate,

Taste:

intense, feminine and full bodied, yet great acidity

Evolution:

25 years

Available bottle sizes:

normal

Pairings:

poultry, red meat, all types of cheeses

Further Information:

Cultivation system:
Total acidity:
Sugar content:
pH level:
Recommended serving temperature:
Recommended type of glass:

Guyot
6%
0
3.65

16°-17° Celsius

big Bordeaux

